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(54) Title: COOKED FOOD PREPARATION

(57) Abstract: A method of glazing food post-cooking comprises the agitation of a hot, freshly-cooked foodstuff in a sealed container containing a seasoning mixture comprising seasonings and a granular, edible substance that, at the temperature of the cooked foodstuff, will form a continuous coating on the foodstuff, which coating is no longer fluid at the temperature at which the foodstuff will be consumed. The method allows considerable versatility in the glazing of foodstuffs.